Users Guide & Installation Handbook

Belling IHK80/90
UK AU

Part No 083364500 Date 14/07/2014

CONTENTS & INTRODUCTION

CONTENTS

- SAFETY
- USING THE PRODUCT
- CLEANING
- INSTALLATION INSTRUCTIONS
- TECHNICAL DATA
- WEBSHOP
- CUSTOMER CARE

INTRODUCTION AND WARRANTY INFORMATION (UK/IE)

Inside the paperwork that comes with this appliance, there is as follows:

- An extended warranty leaflet
- A manufacturers 12 month registration card
- A leaflet containing cookware and accessories

Simply fill in the details on the card and post it off to the address shown below

BELLING GUARANTEE REGISTRATION DEPARTMENT (UK/IE)

Leicester House
17 Leicester Street
Bedworth
Warwickshire
CV12 8JP

To activate your free guarantee call 08444 810 182.
Lines open 365 days a year. Calls cost up to 5p a minute from a BT Landline. Charges from mobile and other providers may vary.

INTRODUCTION AND WARRANTY INFORMATION (AU/NZ)

Inside the paperwork that comes with this appliance, there is a card explaining our warranty and guarantee.

Simply fill in the details on the card and post it off to the address shown below

(AUSTRALIA)
GLEN DIMPLEX AUSTRALIA Pty Ltd
Reply Paid 84780
Mount Waverley
Vic 3149

(NEW ZEALAND)
GLEN DIMPLEX AUSTRALASIA P/L
38 Harris Road
East Tamaki Auckland 2013

WARRANTY
During the period of guarantee, as specified on your warranty registration card, your appliance is protected against electrical and mechanical breakdown. To register your appliance please call the number assigned to your country of purchase, as listed on the back cover of this guide, register online or complete the registration card included

Please ensure that you have available your appliance model number and serial number, this is a space at the back of this book for recording that information

For full terms & conditions of the manufacturer's guarantee, refer to the website on the back of this book

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications - changes may have been made subsequent to publishing.

Note: Please ensure you only complete the documentation for the relevant country of purchase

CONTENTS & INTRODUCTION

BEFORE USING THE HOB

Make sure that you have removed all packaging, wrappings, stickers and films from the hob surface.

It is recommended that you clean and wash the hob surface before using for the first time.

Apply a thin coat of ceramic hob cleaner to the hob to help maintain and protect it.

Important Notice

Please note there may be a cooling fan fitted to this appliance. It is an integral part of its safety and functionality. When the appliance is installed care must be taken that the cooling fans performance is not impeded by any objects coming into contact with it. (Installation pipes, leads etc) Care must also be taken that there is sufficient air flow at the rear of the appliance for the cooling fan to run at its optimum efficiency, (particularly built in appliances) see clearance dimensions in the installation section of the booklet. During use the appliance must never be disconnected from the mains supply as this will seriously affect the safety and performance of the appliance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan is designed to run on after the control knob has been switched off to keep the front of the appliance and the controls cool until the appliance has naturally cooled itself.

BEFORE USING THE PRODUCT

Make sure that you have removed all packaging and wrapping. Some of the items inside this appliance may have additional wrapping.

GENERAL

WARNING! - The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING! - Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame with a lid or damp cloth.

WARNING! - Danger of fire: Do not store items on the cooking surfaces. Never leave any cook zone on without a pan covering it. This causes a fire hazard.

WARNING! - Servicing should be carried out only by authorised personnel.

WARNING! - The appliance must never be disconnected from the mains supply

during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.

WARNING! -

Do not spray aerosols in the vicinity of this appliance while it is in operation.

WARNING! - Do not store or use flammable liquids or items in the vicinity of this appliance.

WARNING! -

Do not modify this appliance.

WARNING! - Do not operate the appliance without the glass panel correctly fitted.

WARNING! - There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting. Always allow the product to cool down before you change a bulb.

WARNING! - Do not modify the outer panels of this appliance in any way.

WARNING! - This appliance must be earthed.

WARNING! - The top element gets extremely hot when in use, so take care to avoid touching it.

ELECTRIC INDUCTION HOB

WARNING:-

Unattended cooking on a hob can be dangerous and may result in fire.

NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a damp cloth.

Danger of fire: do not store items on the cooking surface.

If the surface is cracked, broken or shattered, switch off the appliance to avoid the possibility of electric shock and call for a service engineer's visit.

Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

Ensure you switch off the appropriate cook zone individually or (by the central on/off key if touch control) when you have finished cooking, do not rely upon the automatic pan detection system as your means of switching "off" the appliance.

This induction hob complies with the applicable EMC and EMF standards. Therefore it should not interfere with other electronic units. Persons fitted with a pacemaker or any other electrical implant should clarify with their doctor or the producer of the implant, whether there implant is adequate and fail-safe.
The pacemaker must be designed in compliance with the appropriate regulations.

Caution: This appliance is for cooking purposes

only. It must not be used for other purposes, for example room heating.

Induction Hob

Parts of the appliance may become hot while in use. Always make sure that children are supervised when they are near to the appliance.

Always position pans over the centre of the cook zone, and turn the handles to a safe position so they cannot be accidentally knocked or grabbed.

Do not leave pans on the hob when you're not around - take them off the cook zone if you have to leave the kitchen even if you think it will only be for a moment, while you answer the door or phone.

If you use a griddle plate ensure it is completely cool before attempting to lift it from the hob as residual heat may cause burns, Always use oven gloves to protect your hands.

The appliance has a glass hob top, make sure you do not drag pans across the ceramic surface as this will lead to scratches and damage.

Do not use the hob surface as a chopping board or food preparation area as this may lead to it becoming damaged.

The glass ceramic can get hot whilst cooking; even though the cook zone itself does not generate heat. The heat generated is conducted back from the hot pans.

Keep electrical leads from trailing over or going near the hob.

The appliance must never be disconnected from the mains supply during use as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and component parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control has been switched off.

Fire Safety Advice

Most kitchen fires occur when people are distracted or leave things unattended, so remember:

If you're called away from the cooker - by the phone or someone at the door, either take pans off the heat, or switch off your hob.

Don't let yourself be distracted while cooking.

If you do have a fire in the kitchen, don't take any risks - get everyone out of your home and call the Fire Brigade.

Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

WARNING - If a pan catches fire:

- Do not move it - it is likely to be extremely hot
- Turn off the heat if it's safe to do so - but never lean over a pan to reach the controls.
- If you have a fire blanket, put it over the pan.
- If you have put the fire out, leave the pan to cool completely.

Deep-fat frying presents more dangers in your kitchen.

- Never fill a chip pan (or other deep-fat fryer) more than one-third full of oil
- Do not use a fire extinguisher on a pan of oil - the force of the extinguisher can spread the fire and create a fireball.

If you have an electrical fire in the kitchen:

- Pull the plug out, or switch off the power at the fuse box - this may be enough to stop the fire immediately
- Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher
- Never use water on an electrical or cooking oil fire.

DISPOSAL

Packaging Material

The packaging materials used with this appliance can be recycled.

Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

Old Appliances

The Symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the applicable collection point for the recycling of electrical and electronic equipment.

You will by ensuring the appliance is correctly disposed of help prevent potential negative consequences for the environment and human health.

For additional details regarding the recycling of this product please contact your local government office, your household waste disposal service or the retailer where you purchased the product.

USING THE HOB

USING THE HOTPLATE

- Commercial simmering aids should not be used as they create excessive temperatures that can damage the surface and may cause a hazard.
- Do not place aluminium foil or plastic utensils on the ceramic glass, as they may melt and damage the surface.
- Do not use the ceramic glass hotplate surface for storage.
- When cooking with fat or oil, never leave unattended.
- Turn pan handles to a safe position, so they are out of reach of children, not overhanging the appliance, and cannot be caught accidentally.
- Position pans over the centre of the hotplate elements.
- Do not use the hob as a chopping board or a storage area, as this increases the likelihood of it being damaged - e.g.; plastic utensils placed on a warm hob may melt onto it, and damage the ceramic glass surface.
- Be careful when cooking foods in salted water, or foods containing large amounts of sugar, syrup or jam - if they are spilled onto hot areas of the hob they may damage it.
- Lift pans onto and off the surface, rather than sliding them across the surface, to avoid marks and scratches.
- If you use a wet paper towel to remove spills from a warm heating area of the hob, be careful to avoid steam burns.
- Do not use abrasive powder cleaners, metal wire wool pads, impregnated plastic pads, detergents, bleaches, bath stain removers, or chemical oven cleaners; all these types of products will damage the ceramic glass.

The functions of the hob comply with the applicable standards on electromagnetic interference

Your induction cooking hob thus complies fully with the statutory requirements (Directive 2004/108/EC). It is designed to not interfere with the functioning of other electrical equipment as long as these also comply with the same regulations.

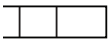
Your induction hob generates magnetic fields in its immediate vicinity.

So that there is no interference between your cooking hob and a pacemaker, the pacemaker must be designed in compliance with the appropriate regulations.

In this respect we can only guarantee the compliance of our own product. You can ask the manufacturer or your doctor about the compliance or any incompatibilities of your pacemaker.

Once you have powered on the induction hob, you have 10 seconds to set the power or use the timer, before the induction hob is automatically switched off.

USING THE HOB

Feature	Symbol	Description
Eco power		Induction Power is the most energy efficient means of cooking food, provides fast heat up and boiling times
Slide Control		Slide your finger along the graphic or simply touch the graphic at the power level you require.
Digital display		Secret till "lit" hob display
No. of power levels	**13**	Precise and repeatable control settings
Special Functions		Three preset temperature controls set at 42ºC, 70ºC, and 94ºC. Ideal for Melting chocolate, Warming and Rapid Simmer respectively
Central Power On/Off		Power On / Off for the Induction hob
Power Boost	 **P**	Temporarily boost the power to a cook zone by a massive 60%
Pause/un-pause		This button pauses cooking with one touch. (cuts power)
Minute Minder		To a maximum time of 9 hours 99 minutes, you can time anything
Auto Time Switch's Off all 5 zones	**Yes**	All five zones can be simultaneously timed to turn off automatically
Key Lock		To prevent accidentally changing settings, press the key graphic to lock the controls
Pan Detection		Lets you know if the correct pans are being used and helps to save energy. When a pan is lifted off the zone, the power is automatically cut.
Overheat Pan Detection	**Yes**	Helps prevent cookware from overheating providing an additional level of safety not available on other types of hobs
Child lock	**Yes**	Prevents unintentional operation of the hob
Residual Heat Indictions		Warns you against hot surfaces but also indicates that the residual heat which can be used as a temporary warm zone
Holiday Shutdown	**Yes**	No operation is required - the hob will turn its self off if left

USING THE HOB

About the induction hob

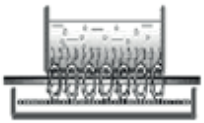
The induction hob provides the most energy efficient hob technology available.

The induction system provides superior heat up and cool down times for pans - you get fast, precise, repeatable power control.

As induction only heats up the pan, there is no lost heat from the cooking process, which in turn, limits the heat generated in the kitchen.

Auto Power Tuning

Induction hobs have a unique power tuning system that automatically tunes the power to the size of the pan base this ensures energy isn't wasted.



Small Pan

Large Pan

Touch Controls

The touch controls for your induction have been designed to provide you with finger touch control of your hob, providing accurate and repeatable power settings for cooking and an easy clean surface that can be easily wiped over.

Each cook zone displays it's individual power setting.

Using the Touch Controls

To select a cook zone or the timer, simply touch the graphic slider, using the flat of your finger, not the tip, The controls respond to touch, so you don't need to apply any pressure.

Once you have powered on the induction hob, you have 10 seconds to set the power or use the timer.

If the red displays disappear, simply press the power button again.

Always ensure the control area is clean, dry and free from of any objects (e.g. utensils, tea towels and cloths). Spillages and water may make the controls difficult to operate.

Basic Hob Function

Turning on the hob.

• Use the on/off button.

Activating a cook zone.

Select the slider and operate by sliding your finger across the graphic or touching the graphic at the desired power level (0-9).

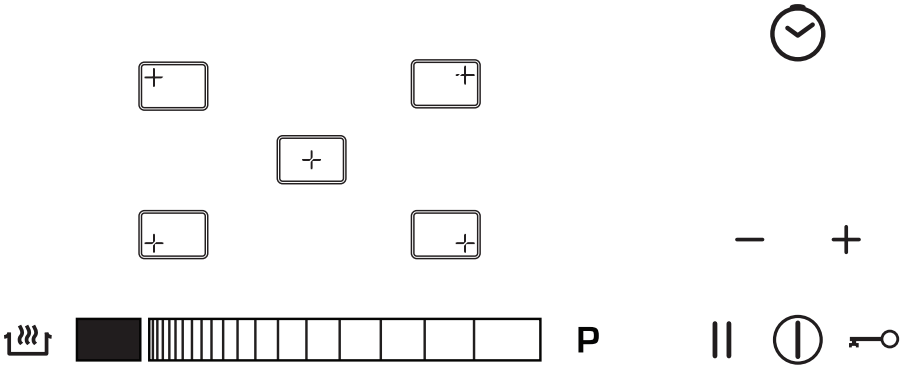
Modifying the power setting whilst cooking

Turning off individual cooking zones.

1) Decrease the power setting until the display shows **0**. If the cook zone surface is hot to touch, **H** will replace **0** in the display.

USING THE HOB

Induction controls



Power Boost

This feature, temporarily boost the power to a cook zone by 60%.

The power boost is a function that can be used to temporally boost the normal maximum power for a cook zone by borrowing the available power from a "paired zone".

All the cook zones have this function

The Power Boost is activated by sliding or touching the P

Note The Power Boost function will only operate for a limited time and is also under thermal control. This means the power boost will deactivate automatically if the product is hot, to protect the internal electronic components of the hob and to prevent the cookware from overheating.

Cook Zone	Normal Max Power (9) kW	Boosted Power kW	Smallest Recommended Pan Diameter
LHF	1.8	3.00	145 mm
LHR	1.8	3.00	145 mm
RHF	1.45	2.20	120 mm
RHR	1.8	3.0	180 mm
Centre - Wok	2.1	3.70	230 mm

Special Function Key

Touch once for Function 1
42 °C - Ideal for melting or sauces

Touch twice for Function 2
70 °C - Ideal for keeping warm

Touch three times for Function 3
94 °C - Ideal for a Rapid Simmering.

Pan detection

When a zone has been activated but no pan has been placed on the cook zone, the zone will recognise that there is no pan in position. It also means the hob only uses power when a suitable pan is placed on the zone. This reduces the energy used during the cooking process, i.e. when you take your pan off the zone the hob automatically reduces the power, and only switches back on when you replace the pan.

Note If the symbol does not disappear when a pan is placed on the zone it indicates that the pan is not suitable for induction cooking.

SPECIAL HOB FUNCTIONS

On/Off switch

The central on/off switch enables all of the cooking zones to be switched on/off simultaneously at a touch of a button, so when you have finished cooking or are called away from the kitchen for any reason you can be safe in the knowledge that everything is under control and safe.

To Operate

1) Select the on/off key. The key needs to be pressed for at least 1 second to activate, this is to ensure that the hob cannot be activated unintentionally.

Note:

All other keys only need to be pressed for 0.3 seconds to be activated/deactivated.

Note:

"H" will appear on any cook zone display that is still hot to touch.

Using the Timer

The timer has up to 7 timers. 6 timers to be assigned to the cooking zones and one independent timer called egg-timer.

The displays show the remaining time until the alarm is activated.

All timers work as count down timers. The operation range is between 1 min to 2h 59min. For times less than 59mins, the display is exact to the second.

Before activating a timer the control has to be switched on. Switching the control off deactivates cooking zone related timers. The egg timer stays active after switching the control off.

A symbol next to the zone will be lit when a timer is set to that zone

Activating Cooking Zone Timer

To activate the timer, press both the plus (+) and minus (-) keys together.

A timer can be activated for each active cooking zone. After selecting the timer the cooking zone related luminous symbol is fully lit and the timer display shows 0.00. For the following 10 sec it is now possible to assign a timer value to the active cooking zone. After 10sec without input, the timer function is deactivated and the

display is switched off again. Using the timer selection key again (as long as no value was set) the next active cooking zone can be selected.

Setting a timer value

• By pressing the timer keys, a timer value can be set. If the timer-plus-key is pressed first the display starts with 1min and can be increased in 1min steps. If the timer-minus-key is pressed first the timer starts with 15 min and can be decreased in 1 min steps.
• Pressing the key permanently speeds up the timer adjustment. The speed will also increase while the key is held. (the time between two time steps reduces).
• If a timer has expired the timer alarm is activated and the assigned cooking zone is immediately switched off.
• The cooking zone display shows 0 or H.

If no user input stops the alarm signal it will be on for maximum 2 minutes.

The alarm can be deactivated by switching off the control using the main switch or by pressing the two timer keys or it will be deactivated automatically after 2 minutes.

Switching off a timer or changing the time setting

The timer value can be modified at any time by selecting the timer and then by pressing the (+ or -) timer key.

To stop an active timer the value can be set to 0. Pressing Plus and Minus simultaneously for 2 seconds also resets the timer value to 0.00.

Minute Minder

The minute minder buzzes when the time set has expired. It does not switch off any zone.

To operate:

1) Turn on the hob, using the on/off key.

2) Select the timer by pressing the + and - keys together (do not activate any cook zone).

3) Set the right hand digit up to 9 minutes (Single Minutes Units) and wait a couple of seconds.

4) The display will now indicate for you to set the left hand digit, up to 90 minutes (10 Minute Units).

5) The timer is now set and begins counting down. (No zone indicator light should be set).

6) You can now use the hob as normal.

When the time is up.

1) The corresponding indicator in the timer display will flash, the timer will beep.

2) Touch any control to stop the beeping.

Warning!

Never leave the hob unattended when in use, even when you have set the timer to turn off the cook zone.

Additional timer information

To modify or cancel a timer setting follow steps 1) to 5) above.

To set the timer for additional zones follow steps 1) to 5) above.

If multiple zones have been set for timed operation , the timer display will always display the time for the cook zone with the shortest time remaining.

To check the timer setting for a different cook zone, simply select the required cook zone, the remaining time will briefly appear in the timer display.

Pause key

Warning!

Don't leave pans on the hob when you're not around - take them off the heat if you have to leave the kitchen (even if you think it will only be for a moment, while you answer the door or phone) or you can use the Pause Key.
The Pause key is ideal for unexpected interruptions when cooking. With this button you can pause all cooking settings (Cuts power) with one touch.

To Operate

1) Press the pause key.

Note:-

All cook zones functions will pause (no power) and will be displayed for each cook zone.

2) To restart, press the pause button and then within 10sec use the cooking zone slider left to the timer (slide from low to higher levels).

Note:- All cook zones will automatically resume to the previous settings.

Cookware for the induction hobs

Cookware for the induction cooking zones must be made of metal and have magnetic properties. The base must also be the correct diameter.

Suitable Cookware for Induction Hobs	Unsuitable Cookware
Enamelled steel pots with a thick base	Pots made of copper, stainless steel, aluminium, oven-proof glass, wood, ceramic and terra-cotta.
Cast iron pots with an enamelled base	
Pots made of multi layer stainless steel, rustproof ferrite steel or aluminium with a special base	
Pans marked for use with induction	

How to establish the suitability of a pan

Check your pans with a magnet. If it sticks and it's the correct diameter, it's suitable for use with induction. Also with pans that bear the symbol for suitability for cooking with induction.

Note - when using certain pans, you may get various noises from the pans. This is due to the design of the pans and does not effect the performance or safety of the hob.

Pans should not be allowed to come into contact with coloured trims during use as this may cause discolouration of the surface

Child Lock

This feature is to help prevent accidental switching on of the hob, especially by young children.

To activate:

Press the key lock button and pause button together, and then release them. Complete activation by pressing the pause button again.

To deactivate:

Press the key lock button and pause button together, and then release them. Complete activation by pressing the key lock button again.

Residual Heat indicators

If when the cook zone is switched off the glass surface is above 60°C , H will be displayed in the cook zone display until the glass surface drops below approximately 55°C.

This feature not only warns you against hot surfaces but also indicates that there is residual heat which can be used as temporary warm zone.

Note - The cook zone itself does not heat up, but the ceramic glass does get hot because of the hot pan conducting heat back onto the hob glass.

Overheat Pan Protection

The hob is equipped with additional safety systems that help to prevent cookware from overheating, providing an additional level of safety not available on conventional hobs (such as gas and ceramic hobs).

Approximate Glass Surface Temperature (°C)	Intelligent hob safety system
200	Reduces Power Boost setting to Power Level 9
250	Reduces power to 60% of power level setting
270	Switches cook zone off
300	Switches whole appliance off

Note - The safety temperature control of the pans is only possible with quality flat bottomed pans suitable for induction cooking. Poor quality pans can create air gaps between the glass and the pan, which affects the accuracy of the temperature control.

Auto Stand by (Holiday Shut Down)

The hob will automatically switch itself off if left unattended.

Cooking guide

For best cooking results, follow the examples in the guide below, bearing in mind that settings 8 and 9 are maximum positions and should only be used for deep frying and bringing up to the boil quickly.

USING THE HOB

Preparation	Very fast frying 9	8	Fast 7	Medium 6	5	Slow 4	Simmering, re-heating 3	2	Keeping warm 1
Soup									
Thin soup					✓				
Thick soup						✓			
Fish									
Court-Bouillon			✓						
Deep fried					✓				
Sauces									
Thick, flour based							✓		
Buttery, containing eggs								✓	
Vegetables									
Spinach				✓	✓		✓		
Pulses						✓			
Boiled potatoes				✓	✓				
Carrots				✓	✓				
Saute potatoes						✓			
Frozen vegetables									
Meat									
Thin cuts of meat	✓								
Fried steak		✓							
Other types of cooking									
Deep frying: frozen chips	✓								
Deep frying: fresh chips	✓				✓				
Pressure cooking	✓					✓			
Stewed fruit	✓	✓							
Pancakes								✓	
Custard									✓
To melt chocolate						✓			
Jam			✓						
Milk			✓						
Fried eggs	✓								
Pasta							✓		
Re-heating baby food								✓	
Rice pudding									✓
Keeping food warm								✓	
Stews									

Troubleshooting with the Induction Hob

Code	Problem	Possible Cause	Solution
	Hob is not working in display	Child lock is activated	Deactivate child lock
	Power boost not working	The appliance is hot, power boost is deactivated when the appliance is hot to protect the electronics and prevents the pans from overheating	Allow the appliance to cool
ER21	Control unit cuts off after program setting	Electronics overheating	Allow the appliance to cool
ER400			Check mains cable connection and terminals at the terminal block are wired correctly
E2	Overheating of induction coil	Pan overheating	Remove pans and allow to cool
E8	Fan blocked or faulty	Fan inlets are blocked or faulty fans	Check fan inlet at the rear of the appliance

CLEANING

ELECTRIC HOB

Ceramic glass hobs

- The ceramic hob top can be cleaned using a clean, damp cloth or kitchen paper. Do not use a used dishcloth or sponge as they can leave a film of detergent on the surface which can lead to discoloration. Please ensure that the elements are cooled fully to avoid steam burns.
- You can use a specialist ceramic cleaner to restore the surface, but use sparingly to avoid coating the hob top too thickly. Too much cream cleaner will lead to discolouration. Use a dry, clean cloth to polish the surface.
- For stubborn marks, a specialist hob scraper can be used.
- Do not use steam cleaners or high pressure cleaning equipment.
- Regular cleaning will prevent any salts or minerals from accumulating on your hob and discolouring the glass.
- Wipe any spillage as soon as possible.
- Clean the hob top as regularly as possible, this will prevent any build up of grease which may be a fire hazard.
- Foods with high sugar content (toffee, fruit juice, jam, etc.) that boil over while cooking, or spattered sugar stains must be immediately removed using a scraper even if hot.

Notes:

- The edge of the ceramic glass will always appear to be a different colour than the top surface due to the ground safety edge.
- Scratches or dark stains on the ceramic glass that cannot be removed do not affect the function of the appliance.

Safety when Cleaning

- For cleaning, the appliance must be switched off and cooled down.

⚠ Risk of burns from residual heat

INSTALLATION

General information

Installation should only be carried out by a qualified installer or engineer.

Please keep to the following points most-carefully;

Although every care has been taken to ensure this appliance has no burrs, or sharp edges, we recommend that you wear protective gloves when install-ing and moving this appliance. This will prevent injury.

The hob should not be fitted above a washing machine, a fridge or a freezer.

Wall surfaces above the work surface and in the immediate vicinity of the cooking hob must be heat resistant.

Laminated surfaces and the adhesive used for fixing them must be heat resis-tant in order to avoid any damage.

The space for air circulation, located underneath and at the back of the hob improves its reliability by ensuring that it will cool down, efficiently.

Installations should be carried out in line with the National Regulations applicable with this product type.

Choosing your installation

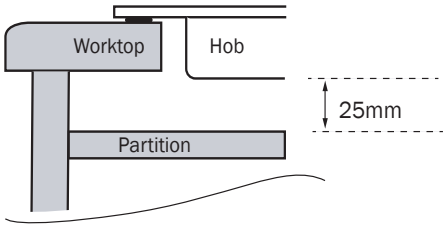
Make sure that the air inlets through the ventilator grids underneath the hob are never blocked.

Installation above a unit with a drawer or door

The Hob's air outlet is underneath work surface. If necessary, remove the front crosspiece of the unit to allow suitable ventilation.

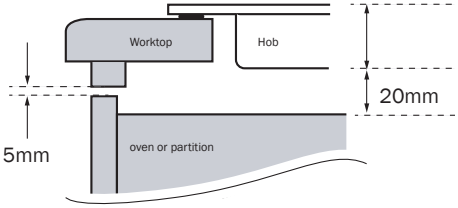
- We recommend that you install this appliance in a work top which is a minimum 38mm deep.
- The hob can be fitted into a work top less than 38mm deep, but the 20mm gap between hob base and appliance or cabinet partition must be main-tained.

INSTALLATION ABOVE A UNIT WITH A DRAWER OR DOOR



Installation above an oven

Refer to the manufacturer's instructions for clearances above the oven. We recom-mend a 20mm gap between the bottom of the hob and appliance, should the work surface be less than 38mm deep.



In the case of a pyrolytic oven

If installing the hob above a pyrolytic oven, additional provision for air circula-tion / ventilation may be required. Due to the excessive temperatures attained dur-ing pyrolysis, using the hob at the same time may cause the thermal safety device within the hob to operate.

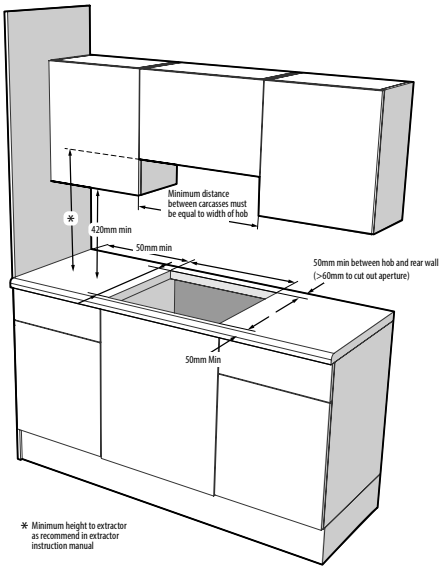
INSTALLATION

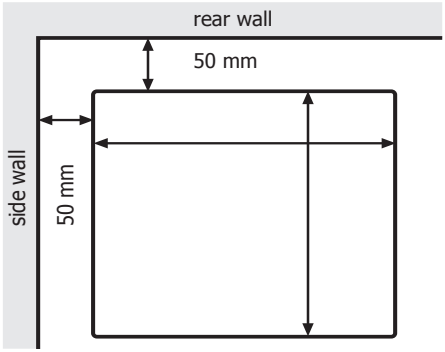
Clearances and dimensions – requirements

1. No shelf or overhang of combustible material should be closer than 650mm above the hob.
2. There must be a minimum clearance of 50mm between the edges of the hob and any side walls; this clearance must be maintained up to 420mm above the worktop.
3. There must be a minimum clearance of 50mm between the rear edge of the hob and the rear wall. This clearance must be maintained up to 650mm above the worktop.
4. When installing an extractor hood above the hob, refer to their Manufacturer's instructions.

Cutout Required - 80	
Width	735mm
Depth	455mm
Clearance Required	
Side Wall	50mm
Rear Wall	50mm

Cutout Required - 90	
Width	855mm
Depth	455mm
Clearance Required	
Side Wall	50mm
Rear Wall	50mm


Minimum distance between carcasses must be equal to width of hob
*
420mm min
50mm min
50mm min between hob and rear wall (>60mm to cut out aperture)
50mm Min
* Minimum height to extractor as recommend in extractor instruction manual



Fitting into worktop

Cut a hole in the work surface to the required size. See table for relevant dimensions.

A clearance of at least 50mm should be maintained between the cutout and any rear or side wall.

The worktop must be of heat-resistant material or covered with heat-resistant material.

INSTALLATION

Protecting the cut-out;

The types of chipboard used for work surfaces swell relatively quickly in contact with humidity.

Apply a special varnish or adhesive to the cut edge to protect it from steam or condensation which may form under the work surface under the hob.

This hob can be installed conventionally (glass above the work top) or recessed into the work top for a flush fit.

Conventional Installation

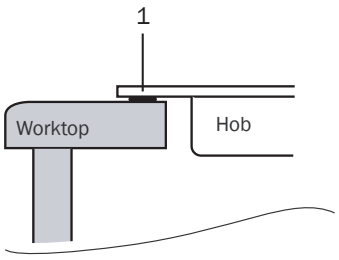
Apply the self adhesive seal to the underside edges of the hob glass. For best results, the seal should be adhered along each side in turn, as close to the edge as possible, and trimmed at each corner, taking care to ensure a neat join.

Place the hob in the aperture, checking the hob glass is covering the work top along all four sides.

Set the front edge of the appliance parallel with the front of the work top.

Locate and attach the securing clamps as required, Tighten the screws so that the hob is pulled down firmly against the worktop, thus ensuring a good seal.

CONVENTIONAL INSTALLATION



1. Self adhesive seal

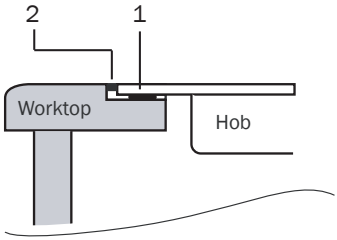
Recessed Method (selected models)

Recess the work top to the appropriate depth (Approx 5mm) and shape to fit the hob (add 1mm to overall glass size.

Apply the self adhesive seal to the underside of the hob glass. For best results, the seal should be adhered along each joint in turn, as close to the edge as possible, and trimmed at each corner, taking care to ensure a neat join. Insert the hob into the recess, ensuring that the foam seal is sitting correctly.

Locate and attach the securing clamps to the front and rear underside of the hob, using the screws provided. Tighten the screws so that the hob is pulled down firmly against the worktop, thus ensuring a good seal.

You may want to fill any gap between the hob top glass and the work top surface with silicone sealant. DO NOT fit silicone sealant under the glass hob instead of foam seal.



1. Self adhesive seal

2. Silicone sealant

INSTALLATION

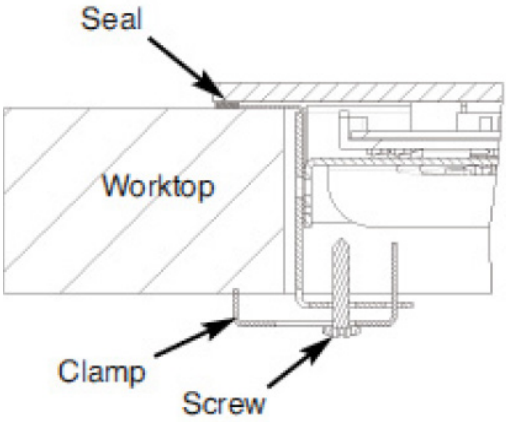
Fixing Brackets

Installation advice - cabinetry

Dealing with sides, cross-rails and back-panels in cabinetry

Depending on the cabinets, the worktop thickness and the hob positioning, it is possible for the hob base and/or the clamp brackets to interfere with parts of the cabinet. Cut away cabinetry and use appropriate fixing brackets for your installation.

Important: Clamps may be reversed to fit either 30mm or 40mm deep work top.



INSTALLATION

Connect to the electricity supply

(For Fixed Wiring only)

Warning: This appliance must be earthed.

The hob must be installed by a competent electrician, using a suitable double pole control unit, with 3mm minimum contact separation at all poles.

We recommend that the appliance is connected by a competent person who is a member of a "Competent Person Scheme" who will comply with the required local regulations.

Connection should be made with a suitable cable.

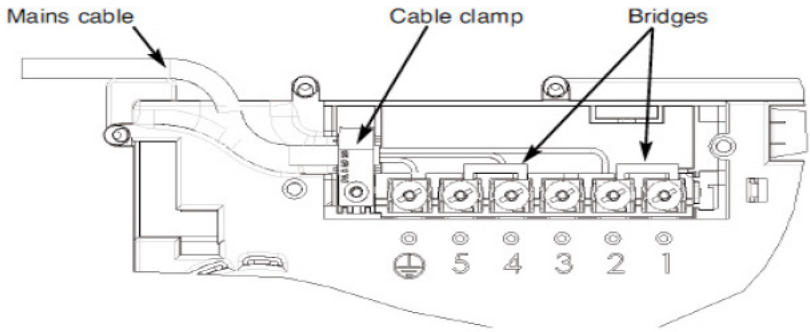
Important: Ensure that you route all mains electrical cables well away from any adjacent heat source, such as an oven or grill.

Strip the wires & connect to the terminal block as shown in the diagram & table below.

Fit the cable clamp & secure with the screw provided.

Close the terminal box, ensuring that the cover is engaged on the locking tabs.

Wire	Colour	Connect to:
Live	Brown	Terminal 2
Neutral	Blue	Terminal 4
Earth	Yellow/ green	⏚



CUSTOMER CARE (UK/IE CUSTOMERS ONLY)

CUSTOMER CARE WEB SHOP

Having purchased a superior cooker, hob or hood from us, you'll naturally want to keep it looking great. And who better to help you care for it than the manufacturer?

We offer an extensive range of accessories, components and cleaning products which, will instantly give your cooker a good as new look.

In addition to the list of our most popular products below, we also have an exciting range of Bake ware and Cookware essentials including Roasting Pans, Cake Tins and Non-Stick Cooking Liners.

For all enquires, please visit our Web Shop at **www.gdhaonline.co.uk** or call the Spares Sales Team on **0844 815 3745**. For countries outside the UK, please contact your local service agent.

Product Description	**Where used**	**Purpose**
Ceramic Hob Cleaner	All Ceramic glass hobs including Induction	Enables easier cleaning of your ceramic hob. Prevents build up of mineral deposits. Best used with Ceramic Hob Scraper Kit. 300ml bottle.
Ceramic Hob Scraper kit	All Ceramic glass hobs including Induction	Ideal for removing cooked on marks from ceramic glass hobs Best used with Ceramic Hob Cleaner
Sealed Hotplate Conditioner	All sealed/solid plate hobs	Restores the sleek matt black finish to solid hotplates
Multipurpose Kitchen Cleaner	General kitchen cleaner	Excellent multipurpose cleaner, For use around the kitchen. 500ml bottle.
Oven Cleaner	All cooking appliances.	Cuts through grease & burnt on grime. 500ml bottle
Restor-A-Cloth	All cooking appliances.	Chemical free cleaning cloth Ideal for cleaning & polishing glass & stainless steel
Stainless Steel Cleaner	All stainless steel parts	Oil based cleaner. Perfect for removing stubborn & greasy marks. 300ml bottle.
Rectangular carbon filters	Cooker Hoods	New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free
Round Carbon Filters	Cooker Hoods	New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free

TECHNICAL DATA

Technical Data - 80 & 90		
MAX Total Power Rating @ 220 - 240V ~ 50Hz (kW) = 7.4kW		
Individual Cook Zone Power Ratings		
Cook Zone	**80 & 90 Normal Power Rating kW**	**80 & 90 Power Boost Rating kW**
LH Front	1.6	3.0
LH Rear	1.6	3.0
RH Rear	1.4	3.0
RH Front	1.1	2.2
Middle	2.7	3.7

CONTACT US

Calling for a service
If you should experience any problems with your appliance, please contact us on the numbers below

Important note:

Service work is to be conducted by authorised persons only. It is advisable to have your cooking appliance checked regularly and maintained in good condition. An annual maintenance is recommended.

Always check the instruction book before contacting us to make sure you have not missed anything.

Destination	Contact Address	Contact Details
UK/IE	**Glen Dimplx Home Appliances** Stoney Lane Prescot Merseyside L35 2XW	**Ph:** 0844 815 3746 **Web:** www.belling.co.uk **Webshop:** www.gdhaonline.co.uk
AUS	**Glen Dimplex Australia PTY LTD** 1/21 Lionel Road Mount Waverley Victoria 3149 Australia	**Ph:** 1300 556 816 **Fx:** 1800 058 900 **Web:** www.glendimplex.com.au **E-mail:** sales@glendimplex.com.au
NZ	**Glen Dimplex New Zealand Pty** 38 Harris Road, East Tamaki Auckland New Zealand	**Ph:** 09 274 8265 **Fx:** 09 274 8472 **Web:** www.glendimplex.com.au **E-mail:** sales@glendimplex.com.au

Before you contact us, make sure that you have the following information to hand:

Model Number

Serial Number

Date of Purchase

Postcode